



*Weddings @ Furama RiverFront*



*~ Just imagine ...  
your family, friends & loved ones,  
with their eyes on you,  
as you take your first steps down the red carpet....  
...Fabulous... ~*



# ***Book now to enjoy the following fabulous privileges!***

## **2014 & 2015**



### **DINING**

- ♥ A sumptuous eight-course Chinese menu created specially by our Master Banquet Chef
- ♥ Complimentary Food Tasting for a table of 10 persons



### **BEVERAGE**

- ♥ Free flow of Soft Drinks, Chinese Tea and Beer for cocktail reception and dinner
  - ♥ Waiver of corkage charge for duty paid hard liquor brought in by host (Brandy, Whisky and Wine)
  - ♥ A bottle of champagne for stage toasting ceremony
  - ♥ One bottle of Red Wine per confirmed table



### **DECORATIONS**

- ♥ Ballroom Wedding decorations: Stage decorations, pedestals stands along the aisle, table centrepieces and misty effect for your grand entrance
  - ♥ Special Set Up for VIP tables and chairs
- ♥ A multi-tier dummy wedding cake for cake cutting ceremony
  - ♥ An Elegant Champagne Fountain on stage
  - ♥ Complimentary seat covers for all chairs



### **COMPLIMENTARY**

- ♥ Pre-event cocktail reception with assorted nuts
- ♥ Give-away special wedding favour for every guests
- ♥ Wedding invitation cards (with envelopes) for 80% of the confirmed guests with complimentary standard printings
- ♥ One night stay at our Honeymoon Suite with fruit basket, flower arrangements and choice of buffet breakfast or lunch for 2 persons at The SQUARE @ Furama
  - ♥ One day use at our Deluxe Room from 2pm to 7pm for Wedding helpers
    - ♥ Parking coupons for 30% of confirmed attendance
- ♥ Wedding Accessory set consisting of an Ang Bao Box and a Signature Book
  - ♥ One VIP Parking Lot for Bridal Car
  - ♥ LCD Projectors with Screens



*\*Package prices are valid for Weddings held before 31<sup>st</sup> December 2015.*

*++Prices are subjected to 10% service charge and prevailing government taxes unless otherwise stated*

*\*Package prices are subjected to change without prior notice.*



*V*imeless Elegance



*~ Our toast to a new chapter in your story ~*



**At Furama RiverFront**  
**For we believe that Every Love Is Grand,**  
**Unique & Deserves The Best**

**VENUS**

*Min 36 tables, Max 55 tables*

Experience the classic charm of a wedding at Furama RiverFront.  
 The pillar-free Venus Grand Ballroom (Level 3) features timeless architecture and  
 charming crystal ballroom chandeliers serves as an enchanting visual fit for gala affairs.



**For the Period of 1 January 2014 – 31 December 2014**

	<b>LUNCH</b>	<b>DINNER</b>
Weekday	\$818++ (\$962.79nett)	\$888++ (\$1,045.18nett)
Weekend	\$918++ (\$1,080.49nett)	\$988++ (\$1,162.88nett)



**For the Period of 5 Apr 2014 – 28 April 2014, 27 July 2014 - 24 Aug 2014**

	<b>LUNCH &amp; DINNER</b>
Weekday	\$788++ (\$927.48nett)
Weekend	\$888++ (\$1,045.18nett)

**Auspicious Dates**

**7 Sept 2014, 21 Sept 2014, 11 Oct 2014, 12 Oct 2014,  
 29 Nov 2014, 31 Dec 2014**

	<b>LUNCH</b>	<b>DINNER</b>
Weekday	\$918++ (\$1,080.49nett)	\$988++ (\$1,162.88nett)
Weekend	\$1,018++ (\$1,198.19nett)	\$1,088++ (\$1,280.58nett)

FOR RESERVATIONS AND ENQUIRIES:  
 Tel: 6739 6452 or Email: [banquet.riverfront@furama.com](mailto:banquet.riverfront@furama.com)

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**For the Period of 1 January 2015 – 31 December 2015**

	<b>LUNCH</b>	<b>DINNER</b>
Weekday	\$868++ (\$1,021.64nett)	\$938++ (\$1,104.03nett)
Weekend	\$968++ (\$1,139.35nett)	\$1,038++ (\$1,221.73nett)



**For the Period of 5 Apr 2015 – 30 Apr 2015, 14 July 2015 - 12 Sept 2015**

	<b>LUNCH &amp; DINNER</b>
Weekday	\$838++ (\$986.33nett)
Weekend	\$938++ (\$1,104.03nett)

**Auspicious Dates**

**18 Jan 2015, 7 & 8 Feb 2015, 14 & 15 Feb 2015, 20 Sep 2015, 27 Sep 2015,  
 5 Oct 2015, 10 & 11 Oct 2015, 31 Oct 2015, 1 Nov 2015, 7 & 8 Nov 2015,  
 21 Nov 2015, 28 & 29 Nov 2015, 18 & 19 & 20 Dec 2015, 26 & 27 Dec 2015**

	<b>LUNCH</b>	<b>DINNER</b>
Weekday	\$968++ (\$1,139.34nett)	\$1,038++ (\$1,221.73nett)
Weekend	\$1,068++ (\$1,257.04nett)	\$1,138++ (\$1,339.43nett)

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# Venus Grand Ballroom

## ~Blissful Menu~

### Weekdays & Weekends

Additional of \$80++ per table of 10 persons

#### **LOBSTER COMBINATION PLATTER**

吉祥龙虾拼盘

- ❑ (Lobster Salad with Tobiko, Smoked Duck with Peach, Deep Fried Silver Fish)  
(沙津龙虾, 蜜桃熏制鸭, 脆炸银鱼)

#### **SOUP**

- ❑ Shark's Fin Soup with Shredded "Conpoy" 红烧干贝蟹肉翅
- ❑ Shark's Fin Soup with Fish Maw & Crabmeat 红烧鱼鳔蟹肉翅
- ❑ Shark's Fin Soup with Golden Mushroom and Crabmeat 金菇蟹肉翅

#### **CHICKEN**

- ❑ Roasted Chicken with Honey Sesame Sauce 蜜汁烧鸡
- ❑ Roasted Chicken with Minced Garlic 蒜香鸡
- ❑ Steamed Herbal Chicken 药材鸡

#### **SEAFOOD / MEAT**

- ❑ Deep Fried Kataifi Prawn Roll 脆炸金丝虾
- ❑ Steamed 'Live' Prawn with Shaoxing Wine 花雕酒蒸活虾
- ❑ Steamed 'Live' Prawn with Chinese Herbs 药膳蒸活虾

#### **DELICACIES**

- ❑ Braised Sea Clams with China Spinach 海螺片菠菜
- ❑ Braised LingZhi Mushroom with Spinach 灵芝菇菠菜
- ❑ Braised Flower Mushroom with Broccoli 鲜菇西兰花

#### **FISH**

- ❑ Steamed Garoupa in Hong Kong Style 港蒸石斑
- ❑ Deep Fried Garoupa in Thai Chilli Sauce 泰式炸石斑
- ❑ Deep Fried Soon Hock in Soya Sauce 油浸顺壳

#### **RICE / NOODLES**

- ❑ Stewed Ee-Fu Noodles with Yellow Chives and Mushroom 干烧伊面
- ❑ Stewed Ee-Fu Noodles with Crabmeat 蟹肉焖伊面
- ❑ Stewed Lotus Leaf Rice with Chinese Waxed Meat 飘香荷叶饭

#### **DESSERT**

- ❑ Chilled Puree of Mango with Pomelo and Sago 杨枝甘露
- ❑ Chilled Mango Pudding with Strawberry 草梅芒果布丁
- ❑ Yam Paste with Gingko Nuts 潮州白果芋泥

# Venus Grand Ballroom

## ~Enchanting Menu~

\* Halal Menu available upon request \*

### VENUS COLD DISH Combination (choose 5 items)

情投意合大拼盘

- |                                       |  |
|---------------------------------------|--|
| <input type="checkbox"/> Prawn Salad  | <input type="checkbox"/> Ngoh Hiang      |
| <input type="checkbox"/> Jelly Fish   | <input type="checkbox"/> Spring Roll     |
| <input type="checkbox"/> Octopus      | <input type="checkbox"/> Roast Duck      |
| <input type="checkbox"/> Seafood Roll | <input type="checkbox"/> Chicken Bak Kwa |

### SOUP

- |   |           |
|---|-----------|
| <input type="checkbox"/> Braised Pumpkin Seafood Soup                             | 金瓜海鲜汤     |
| <input type="checkbox"/> Braised Fish Maw Soup with Shredded Abalone              | 鱼鳔鲍鱼丝海鲜汤  |
| <input type="checkbox"/> Braised Seafood Soup with Bamboo Fungus & Dried Scallops | 海鲜竹笙干贝海鲜汤 |

### CHICKEN

- |   |        |
|---|--------|
| <input type="checkbox"/> Roasted Crispy Chicken with Honey Sesame Sauce   | 蜜汁金鸡报喜 |
| <input type="checkbox"/> Roasted Crispy Chicken with Chef Specialty Sauce | 柱候脆皮鸡  |
| <input type="checkbox"/> Special Herbal Chicken                           | 药材鸡    |

### SEAFOOD / MEAT

- |   |        |
|---|--------|
| <input type="checkbox"/> Steamed 'Live' Prawns                    | 白灼虾    |
| <input type="checkbox"/> Wok-Fried Prawns with Celery in XO Sauce | XO酱爆虾球 |
| <input type="checkbox"/> Stir-Fried Scallops with Asparagus       | 芦笋带子   |

### DELICACIES

- |   |        |
|---|--------|
| <input type="checkbox"/> Braised Flower Mushrooms with Broccoli | 花菇扒西兰花 |
| <input type="checkbox"/> Braised Sea Clams with Lettuce         | 鲍贝扒生菜  |
| <input type="checkbox"/> Braised LingZhi Mushrooms with Spinach | 焖灵芝菇菠菜 |

### FISH

- |  |        |
|--|--------|
| <input type="checkbox"/> Deep Fried Garoupa in Sweet & Sour Sauce      | 油浸酸甜石斑 |
| <input type="checkbox"/> Hong Kong Style Steamed Garoupa               | 清蒸港式石斑 |
| <input type="checkbox"/> Deep Fried Soon Hock with Superior Soya Sauce | 油浸顺壳   |

### RICE / NOODLES

- |   |        |
|---|--------|
| <input type="checkbox"/> Stewed Ee-Fu Noodles with Shredded Mushrooms | 干烧伊面   |
| <input type="checkbox"/> Stewed Ee-Fu Noodles with Crabmeat           | 蟹肉干烧伊面 |
| <input type="checkbox"/> Fried Rice Wrapped in Lotus Leaf             | 聚宝荷叶饭  |

### DESSERT

- |  |          |
|--|----------|
| <input type="checkbox"/> Teochew Style Yam Paste with Gingko Nuts    | 潮式香滑银果芋泥 |
| <input type="checkbox"/> Chilled Mango Puree with Sago & Pomelo      | 杨枝甘露     |
| <input type="checkbox"/> Cream of Red Bean with Glutinous Rice Balls | 红豆沙汤丸    |



*~ For the most important people in your lives ~*





**At Furama RiverFront**  
**For we believe that Every Love Is Grand,**  
**Unique & Deserves The Best**

**MERCURY**

Min 25 tables, Max 34 tables

Love outdoor wedding but hate the outdoors?  
 The Mercury Ballroom (Level 5) presents a  
 stunning panoramic view of a lush tropical forest  
 on one side and a resort-style swimming pool  
 on the other.

**JUPITER**

Min 20 tables, Max 25 tables

Experience the renaissance of a golden era  
 at the Furama RiverFront  
 The Jupiter Room (Level 3) presents cosy setting  
 and charming baroque chandeliers makes it ideal  
 for a memorable intimate gatherings.



**For the Period of 1 January 2014 – 31 December 2014**

	LUNCH		DINNER	
Weekday	Mercury - \$788++ (\$927.48nett)	Jupiter - \$708++ (\$833.32nett)	Mercury - \$838++ (\$986.33nett)	Jupiter - \$738++ (\$868.63nett)
Weekend	Mercury - \$888++ (\$1,045.18nett)	Jupiter - \$808++ (\$951.02nett)	Mercury - \$938++ (\$1,104.03nett)	Jupiter - \$838++ (\$986.33nett)



**For the Period of 5 Apr 2014 – 28 April 2014, 27 July 2014 - 24 Aug 2014**

	LUNCH & DINNER	
Weekday	Mercury - \$738++ (\$868.63nett)	Jupiter - \$638++ (\$750.93nett)
Weekend	Mercury - \$838++ (\$986.33nett)	Jupiter - \$738++ (\$868.63nett)

**Auspicious Dates**

**7 Sept 2014, 21 Sept 2014, 11 Oct 2014, 12 Oct 2014,**  
**29 Nov 2014, 31 Dec 2014**

	LUNCH		DINNER	
Weekday	Mercury - \$888++ (\$1,045.18nett)	Jupiter - \$808++ (\$951.02nett)	Mercury - \$938++ (\$1,104.03nett)	Jupiter - \$838++ (\$986.33nett)
Weekend	Mercury - \$988++ (\$1,162.88nett)	Jupiter - \$908++ (\$1,068.72nett)	Mercury - \$1,038++ (\$1,221.73nett)	Jupiter - \$938++ (\$1,104.03nett)

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**At Furama RiverFront**  
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**MERCURY**

*Min 25 tables, Max 34 tables*

Love outdoor wedding but hate the outdoors?  
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 stunning panoramic view of a lush tropical forest  
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**JUPITER**

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 for a memorable intimate gatherings.



**For the Period of 1 January 2015 – 31 December 2015**

	LUNCH		DINNER	
Weekday	Mercury - \$838++ (\$986.33nett)	Jupiter - \$758++ (\$892.17nett)	Mercury - \$888++ (\$1,045.18nett)	Jupiter - \$788++ (\$927.48nett)
Weekend	Mercury - \$938++ (\$1,104.03nett)	Jupiter - \$858++ (\$1,009.87nett)	Mercury - \$988++ (\$1,162.88nett)	Jupiter - \$888++ (\$1,045.18nett)



**For the Period of 5 Apr 2015 – 30 Apr 2015, 14 July 2015 - 12 Sep 2015**

	LUNCH & DINNER	
Weekday	Mercury - \$788++ (\$927.48nett)	Jupiter - \$688++ (\$809.78nett)
Weekend	Mercury - \$888++ (\$1,045.18nett)	Jupiter - \$788++ (\$927.48nett)

**Auspicious Dates**

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 5 Oct 2015, 10 & 11 Oct 2015, 31 Oct 2015, 1 Nov 2015, 7 & 8 Nov 2015,  
 21 Nov 2015, 28 & 29 Nov 2015, 18 & 19 & 20 Dec 2015, 26 & 27 Dec 2015**

	LUNCH		DINNER	
Weekday	Mercury - \$938++ (\$1,104.03nett)	Jupiter - \$858++ (\$1,009.87nett)	Mercury - \$988++ (\$1,162.88nett)	Jupiter - \$888++ (\$1,045.18nett)
Weekend	Mercury - \$1038++ (\$1,221.73nett)	Jupiter - \$958++ (\$1,127.57nett)	Mercury - \$1,088++ (\$1,280.58nett)	Jupiter - \$988++ (\$1,162.88nett)

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# Mercury & Jupiter Wedding Menu

\* Halal Menu available upon request \*

## COLD DISH Combination (choose 5 items)

百年好合大拼盘

- |                                      |   |
|--------------------------------------|---|
| <input type="checkbox"/> Topshell    | <input type="checkbox"/> Bak Kwa                |
| <input type="checkbox"/> Spring Roll | <input type="checkbox"/> Fu Yung Egg            |
| <input type="checkbox"/> Prawn Salad | <input type="checkbox"/> Japanese Maki          |
| <input type="checkbox"/> Jellyfish   | <input type="checkbox"/> Deep Fried Silver Fish |

## SOUP

- |   |         |
|---|---------|
| <input type="checkbox"/> Braised Pumpkin Seafood Soup               | 金瓜海鲜汤   |
| <input type="checkbox"/> Braised Fish Maw Soup with Golden Mushroom | 鱼鳔金菇海鲜汤 |
| <input type="checkbox"/> Braised Three Treasures Seafood Soup       | 三宝海鲜汤   |

## CHICKEN

- |  |        |
|--|--------|
| <input type="checkbox"/> Roasted Crispy Chicken with Lemon Sauce     | 柠檬烧鸡   |
| <input type="checkbox"/> Roasted Crispy Chicken with 'Nam Yue' Sauce | 南乳金鸡报喜 |
| <input type="checkbox"/> Roasted Crispy Chicken with Prawn Crackers  | 虾片脆皮鸡  |

## SEAFOOD / MEAT

- |  |      |
|--|------|
| <input type="checkbox"/> Deep Fried Prawn Wrapped with Yam | 芋香虾卷 |
| <input type="checkbox"/> Steamed Live Prawns               | 白灼虾  |
| <input type="checkbox"/> Pork Ribs in 'Capital' Style      | 京都排骨 |

## DELICACIES

- |   |       |
|---|-------|
| <input type="checkbox"/> Braised LingZhi Mushrooms with Lettuce       | 灵芝菇生菜 |
| <input type="checkbox"/> Braised Crabmeat with Broccoli               | 花开富贵  |
| <input type="checkbox"/> Braised Chinese Black Mushrooms with Spinach | 冬菇菠菜  |

## FISH

- |   |         |
|---|---------|
| <input type="checkbox"/> Steamed Sea Bass in Hong Kong Style  | 清蒸港式金目鲈 |
| <input type="checkbox"/> Deep Fried Sea Bass in Thai Style    | 油浸泰式金目鲈 |
| <input type="checkbox"/> Steamed Sea Bass in Soya Bean Crumbs | 清蒸豆酥金目鲈 |

## RICE / NOODLES

- |   |        |
|---|--------|
| <input type="checkbox"/> Stewed Ee-Fu Noodles with Chives   | 干烧伊面   |
| <input type="checkbox"/> Stewed Ee-Fu Noodles with Mushroom | 冬菇干烧伊面 |
| <input type="checkbox"/> Yang Chow Fried Rice               | 扬州炒饭   |

## DESSERT

- |  |        |
|--|--------|
| <input type="checkbox"/> Cream of Red Bean with Lotus Seeds    | 莲子红豆沙  |
| <input type="checkbox"/> Chilled Mango Pudding with Strawberry | 芒果布丁   |
| <input type="checkbox"/> Chilled Almond Beancurd with Longan   | 龙眼杏仁豆腐 |



*~ A serene setting to take your vows ~*



## ROM PACKAGE 2014 & 2015



### Our Solemnization Package Includes:

- ♥ Sumptuous International Buffet Lunch or Buffet Hi-Tea specially prepared by our Gourmet Chefs (Halal menu available upon request)
- ♥ Free flow of Soft Drinks, Coffee & Tea (Excluding Juices)
- ♥ Waiver of corkage charge for Hard Liquor (Must be sealed and duty paid)
- ♥ Complimentary usage of 3- hours at **Waterfall Lounge** or **Private Function Room** for solemnization
- ♥ Lovely Wedding giftaways for your guest
- ♥ A Personalized Guest Signature Book
- ♥ ROM Decorations
- ♥ Complimentary carpark coupons for up to 30% of the guaranteed attendance
- ♥ Corporate rate will be given on room accommodation

**S\$1,688.00++ for Hi - Tea**  
(Subsequent guest is chargeable at S\$55.00++ per person)

\*\*\*\*\*

**S\$1,888.00++ for Buffet Lunch**  
(Subsequent guest is chargeable at S\$65.00++ per person)

Pricing is based on 30 persons

++All rates quoted herein are subject to 10% service charge and prevailing government taxes.

**For Enquiries/Reservations please call 6739 6452 or  
email at [banquet.riverfront@furama.com](mailto:banquet.riverfront@furama.com)**

## **Design your own buffet**

### ***Cold Selection (Pick 2 of your own choice)***

- Honey Chicken Roll with Pineapple Salsa
- Smoked Turkey Breast with Asparagus
- “Cantonese” Roasted Duck with Plum Sauce
- Smoked Salmon with Condiments

### ***Salad (Pick 4 of your own choice)***

- Cauliflower & Egg Mimosa
- Apple & Celery with Walnut
- Assorted Garden Fields with Assorted Dressing
- Mixed Garden Greens with Vinaigrette & Thousand Island
- Classical Potato Salad
- Tomato & Salted Egg

### ***Soup (Pick 1 of your own choice)***

- Hot & Sour Sichuan Soup
- Cream of Wild Mushroom
- Garden Pea & Board Ham Broth

### ***Hot Selections (Pick 5 main course of your own choice)***

- Udang Lada Hitam (Black Pepper Prawn)
- Tahu Telor (Specialty Beancurd Omelette)
- Gulai Kambing (Indonesian Mutton Curry)
- John Dory with Capsicum Roulis & Light Curry Sabayon
- Kung Po Prawns
- Stir Fried Seasonal Vegetables with Oyster Sauce
- Lamb Stew with Spring Seasonal Vegetables
- Braised Chicken with Red Wine Sauce
- Fillet of Fish with Sweet & Sour Sauce

### ***Noodles (Pick 1 of your own choice)***

- Braised Ee Fu Noodles
- Fried Hong Kong Noodles with Seafood

### ***Dessert (Pick 4 of your own choice)***

- Tropical & Seasonal Fresh Fruit Platter
- Chocolate Mousse
- Selection of French Pastries
- Assorted Mini Fruit Tartlets
- Cream Caramel
- Assorted Nonya Kueh

**ROM PACKAGE-TEA RECEPTION**

**MENU I**

**ASSORTED FINGER SANDWICHES**

Egg Mayonnaise  
Cheese and Tomato  
Ham and Cheese  
Tuna and Celery

**HOT ITEMS**

Siew Mai  
Honey Prawn  
Sausage Roll  
Golden Samosa  
Soon Kueh  
Deep Fried Salt and Pepper Chicken Wing  
Vegetarian Fried Bee Hoon

**DESSERTS**

Tropical & Seasonal Fresh Fruits Platter  
Baked Cheese Cake  
Assorted Fruit Tartlets  
Assorted French Pastries  
Assorted Agar Agar  
  
Coffee & Tea

**ROM PACKAGE-TEA RECEPTION**

**MENU II**

**ASSORTED FINGER SANDWICHES**

Egg Mayonnaise  
Cheese and Tomato  
Ham and Cheese  
Tuna and Celery

**HOT ITEMS**

Har Kow  
Chicken Pau  
Mini Pizza  
Spring Rolls  
Curry Puffs  
Deep Fried Salt and Pepper Chicken Wing  
Vegetarian Fried Noodles

**DESSERTS**

Tropical & Seasonal Fresh Fruits Platter  
Chocolate Fudge Cake  
Assorted Fruit Tartlets  
Assorted Nonya Kueh  
Assorted Agar Agar  
  
Coffee & Tea